

School wise chart

| Name of State | | Kerala | |
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| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S S AMMADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 360 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
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| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C N N B H S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 547 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

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| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C N N G H S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 301 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
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| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
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| 11. | External evaluation of the programme : | | |
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| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 307 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
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| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
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| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
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| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS H S VALLACHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 53 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIER S H S CHEVOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 217 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G N H S S KIZHUPPILLIKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 180 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SERAPHIC C G H S PERINGOTTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 215 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S PERINGOTTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 79 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S THANNIAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 97 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N M H S CHAZHOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 324 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S B H S KURUMPILAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 185 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S PAZHUVIL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 478 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S AVINISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 22 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S C G H S OLLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 272 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | DEEPTHI H S THALORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 141 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T P S H S TRIKKUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 156 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C J M A H S S VARANDARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 739 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S VELUPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S KANNATTUPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 227 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MATHA H S MANNAMPETTA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 635 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A P H S ALAGAPPANAGAR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S ALAPPAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 264 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S AMMADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 207 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G T S ECHIPPARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 135 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KURUMBILAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 147 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M L P S PERINGOTTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 111 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S L P S PERINGOTTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S TRIKKUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 134 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A P L P S ALAGAPPANAGAR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S CHAZHOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 99 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S CHEMMAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 261 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C N N B L P S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 518 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C N N G L P S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 472 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K M L P S KADALASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 25 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V L P S KALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 203 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | PGMMLPS KALLAYI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 143 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N S A L P S KIZHUPPILLIKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 228 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S OLLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 363 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S A L P S PALLISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 76 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNE S M G S PAZHUVIL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 448 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PERINCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 179 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ROCHS CALPS PERUMBILLISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 46 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S PERINCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 185 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D M L P S POTTUCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 12 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S THAIKATTUSSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 46 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S THALORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 405 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S L P S VARANDARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 372 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOHN BOSCO L P S VARANDARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 133 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VELUPPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 98 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C A L P S VENGINISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 173 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST F X L P S VENDORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 182 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | RMLPS ARATTUPUZHA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S CHENAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 36 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C A L P S CHEVOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 120 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S L P S KAVALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S URAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 171 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S L P S URAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 268 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PALISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 31 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D M L P S PANAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 210 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PALLIPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M L P S PARALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 35 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J B S CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 91 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PANAMKUTTICHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VALLACHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 259 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SANKARA U P S ALANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 698 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S U P S KODANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 363 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K L S U P S PERUVANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 88 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N U P S POOKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 252 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST PIUOS Xth CUPS VARANDARAPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 777 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST RAPHEL U P S KALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PALLISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 47 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AUPS PERINCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST TERESITA S U P S THALORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 421 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J U P S VARANDARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S VENDORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 83 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SRI SANKARA SISU VIDHYA MANDHIRAM CHERPU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 453 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Santhwanam Buds Special School | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 53 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | John Ukkan Memmorial Special School | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Thomas HS Thiroor | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 484 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Poomala HS Poomala | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Josephs CGHSS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 310 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Chaldean Syrian HSS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 287 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Marthoma Girls HS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 116 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MTHS Chelakkottukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 148 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | VVSHS Mannuthy | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 29 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Sebastians s HS Nellikkunnu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 271 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AKMHSS Poochatty | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 68 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AAHS Kuttanellur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 408 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Clares CGHSS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 175 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Thomas HSS Thope | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 140 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | HFCGHS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 659 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | BCHS Mukkattukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GVHSS for Girls Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 31 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GMBHSS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 42 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHSS Pattikkad | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 505 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHSS Peechi | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 211 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | VSMMVVHSS Ollur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 57 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Rapheals CGHS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S Anchery | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 137 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Sebastians s HS Mannamangalam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 146 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S Puthur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 270 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S Kattilappovam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 288 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S Ramavarmapuram | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 10 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S Villadam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 350 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S Peechi | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 194 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G T S Peechi | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 3 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S Puthur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 324 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S G Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S Cherukunnu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 102 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G J B S Mathikkunnu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G T S Pananchery | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 10 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S Pattikkad | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 552 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S Mukkattukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 107 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C S C S Nallenkara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M T L P S Chelakkottukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 43 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Clares C L P S Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 220 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M H L P S Mariapuram | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 157 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M T G L P S Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 91 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H R C L P S Nadathara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 284 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Sebastians C L P S Nellikunnu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 353 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St George s C L P S Mukkattukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 370 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Jose A L P S Marathakkara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 150 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Rapheals C L P S Ollur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 230 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L M L P S Kuttanellur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Pope John L P S Kuriachira | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Josephs CL P S Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 323 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Thomas L P S Thiroor | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 448 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C S L P S Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 232 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K S K B S Kuttanellur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 26 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S Eravimangalam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I V M L P S Mulayam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST Francis LPS Viyyur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 96 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M PS Mudicode | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 12 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R G L P S Nellikkunnu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 92 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Augustines C L P S Kokkalai | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 141 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S L P S Mannuthy | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S Chuvannamannu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S L P S Madakkathara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 80 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S Kalathode | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 60 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Z M L P S Kolazhy | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 52 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K S L P S Mulamkunnathukavu | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 90 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F U P S Poomala | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 314 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S Marottichal | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 428 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S U P S Kozhukkully | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 443 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST Marys C U P S Chiyaram | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 245 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Antony s U P S Paravattani | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 2 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S Kannara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 133 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Mary s U P S Lourdes Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 117 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S Thanikudam | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 250 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | E K M U P S Vaniampara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 361 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | NS U P S Cheroor | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 79 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S Asarikkad | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 211 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GU P S Moorkanikkara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 65 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GUP S Ramavarmapuram | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 53 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St George s UPS Mukkattukara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 313 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C J M U PS Marathakkara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 25 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St Josephs School For Mentally Retarded Cherur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Jai Christo Sadan Spl School Kannara | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 81 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Snehadeepthy Spl School Mannuthy Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 130 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GTHS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 103 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Sacret Heart Convent LP School | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 693 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Sacret Heart Convent Girls Higher Secondary School | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 656 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | St.Thomas College HSS Thrissur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 400 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J P E H S KOORKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 230 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N B H S KANIMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 63 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G H S KANIMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 76 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H S ANTHIKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 634 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S MANALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 82 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P J M S G H S S KANDASSANKADAU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H OF MARY S C G H S KADASSANKADA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 178 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G S H S KARAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 702 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M G H S S KUTTUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 197 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T H S ARANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I J G H S ARANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 170 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNE S C G H S WEST FORT THRISSU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 405 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S AYYANTHOLE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 24 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H S ARIMPUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 99 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S PUTHENPEEDIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 133 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ALOYSIUS H S ELTHURUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 263 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C G H S OLARIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 20 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S H S S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 260 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B H S S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 240 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V G H S S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 80 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S PUNUKUNNAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOHN S H S PARAPPUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 528 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S S G H S S PURANATTUKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 269 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S R K G V M H S S PURANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 344 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE S H S PUTTEKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 267 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SANTHA H S S AVANUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S D V H S PERAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 804 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S ADAT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 93 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G W L P S ANJUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S ANTHIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 76 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S AYYANTHOLE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KANDASSANKADAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 86 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
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| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KUTTUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 72 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MANALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 129 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MULLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 21 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G J B S NEDUPUZHA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PAZHAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 43 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PUTHENPEEDIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 350 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K G M L P S ANTHIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 571 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I J G L P S ARANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 180 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T L P S ARANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S ATTORRE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 61 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V V L P S CHITTILAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M L P S CHOOISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 20 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K V L P S EDAKKALATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 198 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V V L P S EDAKKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ALOUSIUS L P S ELTHURUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 267 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H OF MARY S C L P S KANDASSANKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 533 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THERESAS C L P S KANIMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 181 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS C G S KANJANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 50 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CHURCH SCHOOL KARAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 11 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B M L P S KOORKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S R M L P S KOORKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 23 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S C B P S KOTTEKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 292 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S MUTTICHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 197 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A V M L P S PAMBUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A P S PARAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 60 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOHN S L P S PARAPPUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 402 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S D V L P S PERAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 457 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PULLU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S R K G V M L P S PURANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 346 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A P L P S PUTHURKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 32 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D S G L P S PUTHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 261 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T MARY S L P S PUTTEKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 370 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S L P S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 120 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B L P S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 92 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V G L P S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 179 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S GURUVIJAYAM VADOOKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 38 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S D S L P S VELAPPAYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 50 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V G L P S CHETTUPUZHA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 88 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T F M S ERAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S PONNORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ARANATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 57 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ARIMPUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 195 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S CHORAKKATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 47 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S OLARIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 257 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G W U P S PONNORE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 69 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VARADIYAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 335 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S H F C U P S AMBAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 360 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N C U P S AYYANTHOLE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 230 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEMMAS C U P S MANAKODY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 622 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST IGNATIUS U P S MANALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 165 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THERESAS C U P S MANALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 366 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S MANGATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 333 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N V U P S THRISSUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 84 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S R C U P S EDAKKALATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 203 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS U P S KANJANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 29 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A N M U P S MANITHARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 49 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PARAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 57 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AMRUTHA SPEECH AND HEARING IMPAIRED SPEC | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 49 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SNEHARAM TRAINING CENTRE MANALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 214 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | REACH SWASRAYA KUTTUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 137 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 62 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S VIJAYARAGHAVAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H C G H S S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 347 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S C G H S KOTTAT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 399 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G G H S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 65 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S MELOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 98 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G N B H S KODAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 105 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S KODAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 90 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | DONBOSCO G H S KODAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 984 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K H S MATTATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 773 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S CHEMBUCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 608 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P C G H S VELLIKULANGARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 452 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M A M H S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 396 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P S H S S THIRUMUDIKUNNU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 276 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C H S S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 631 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE S H S PARIYARAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 183 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST SEBASTIAN S H S S KUTTIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1010 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S VETILPPARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 46 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S CHAIPANKUZHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 73 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S MUPLIYAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 634 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PERINGALKUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 22 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KUTTICHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 200 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G T S RANDUKAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 22 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N D P L P S VALIYAPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 193 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N D P L P S KALIKKAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 206 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B L P S NAYARANGADY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 188 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I R M L P S CHALAKKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 20 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S B T S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KONNAKKUZH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K M L P S ATTAPPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 45 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J Y L P S MELOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 223 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S L P S MELOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 23 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T JOSEPH S L P S MURINGOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B L P S POOLANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 206 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | F L P S PUSHPAGIRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S EAST CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 46 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H C G L P S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 350 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S CHALAKUDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 52 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KODAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 280 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KADAMBOD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNS CLPS KOPLIPPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 335 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KODALY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 742 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MATTATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 134 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G W L P S PULIPPARAKKUNNU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B B L P S MANJOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CHURCH L P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 251 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C L P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 317 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | PANCHAYATH L P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 220 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST S S L P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 167 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H M L P S THIRUMUDI KUNNU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S L P S NALUKETTU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST SEBASTIANS LPS KUTTIKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 920 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JBCLPS PARIYARAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 135 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE S L P S PARIYARAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S MALAKKAPPARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 72 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S CHAIPANKUZH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 167 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTON S C U P S ELINJIPRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 643 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N U P S KUNDUKUZHIPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 198 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S NAYARANGADY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 88 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K E C U P S P O T T A | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 465 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE U P S VELOOKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 217 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N U P S KUNNAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 84 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B U P S POOLANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 239 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOHN S C U P S MELOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 205 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R U P S MELOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 50 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N U P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M S U P S KORATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 390 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K V U P S MANAKULANGARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 197 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S U P S PERAMBRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 136 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V U P S MOOLAMKUDAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 302 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S THESSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 136 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S U P S MATTATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 143 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VELLIKKULANGARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 136 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S LOURDUPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 106 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S NANDIPULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 213 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ASRAYA BHAVAN TRAINING CENTRE PARIYARAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CYRINE SPL SCHOOL KODUNGA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 96 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Madonna Special School Potta | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 116 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B V M H S KALLETUMKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 196 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H D P S H S S EDATHIRINJI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 264 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M B H S S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S H S S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 681 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N H S S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 559 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N H S S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G G V H S S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C H S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 738 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
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| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L B S M H S S AVITTATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 248 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B V M H S KALPARAMBA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 272 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S KATTOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P S M V H S S KATTOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 61 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIER S H S KARANCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H C H S MAPRANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 107 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S MOORKANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 170 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S KARUVANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 682 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V H S S KARALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 202 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M H S S NADAVARAMBA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 219 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P V S H S PARAPPUKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 39 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K H S ANANDAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 766 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S NANDIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 753 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S S PUDUKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 236 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S PUDUKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 94 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S H S CHENGALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 424 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C L P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 708 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N H S L P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 104 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T ANTONY S L P S MURKANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 121 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S THANISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R I S L P S EDATHIRINJY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 64 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S EDATHIRINJY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 285 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G G H S S L P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 69 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V L P S PADIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U M L P S THURAVANKADU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 216 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KARALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 205 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P S M L P S KATTOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R M L P S KIZHUTHANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 111 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VELLANY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 222 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J L P S CHERUVAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PARAPPUKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 81 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PONKOTHRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 100 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K L P S RAPPAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 25 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S ALATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 208 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H F L P S AVITTATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 167 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I J L P S KALLETUMKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 165 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N B S S L P S PULLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 216 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S CHENGALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 19 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S CHENGALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 268 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | O M S L P S ERAVAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 100 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R K L P S PAZHAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H F L P S PULAKKATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 160 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S L P S PUTHUKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 147 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S L P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 34 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MUKUNDAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 16 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S NADAVARAMBA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 202 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VELOOKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 73 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S ARIPALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 43 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G S S L P S EDAKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 161 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S EDAKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D B E P S PADIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 217 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H C L P S KADUPPASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N L P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 87 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H F L P S KUZHIKATTUKONAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 102 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIER S C L P S MAPRANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 153 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G S U P S KAKKATHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 141 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE S C U P S KARANCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 376 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J U P S PANTHALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 140 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PARAPPUKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 61 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K S U P S THOTTIPPAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M K M U P S NENMANIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 84 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VELLANGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 207 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G S S U P S EDAKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S S A I U P S PADIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 135 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VADAKKUMKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 99 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ANANDAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 82 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KADUPPASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 165 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S MURIYAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 219 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L C U P S IRINJALAKUDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 320 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S P K C M M G U P S MADAIKONAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 198 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M U P S PORATHISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 390 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIER S C U P S PUTHUKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 541 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | PRATHEEKSHA TRAINING CENTRE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 184 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 746 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G G H S S KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 696 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G K V H S S ERIYAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 570 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNE S H S KOTTAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 910 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S S M H S AZHICODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 241 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S EDAVILANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 213 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S KARUPADANNA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 163 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H S S PANANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 285 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S MATHILAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1619 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S PULLUT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 99 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | O L F G H S MATHILAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 430 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MARMGVHSS SANTHIPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 174 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M E S H S S P VEMBALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 192 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PALIAMTHURUTHU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 35 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M M O L P S KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 145 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 76 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S S L P S V P THURUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS BHS KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 304 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S G H S KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 231 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V K M M L P S THIRUVALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 61 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S LOKAMALESWARAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | UNION L P S NARAYANAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 38 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | LABOUR L P S PULLUT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 365 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PULLUT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 201 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S K V H S S ERIYAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 315 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V P L P S ERIYAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 17 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S HS EDAVILANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K M L P S KOOLIMUTTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 16 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M L P S ALA KOTHAPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ALBANA L P S KARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 152 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S VEMBALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S AMANDOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 46 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S AMANDOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F L P S EDAVILANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 81 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
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| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
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| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
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| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
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| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
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| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S P VEMBALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L P S ALA GOTHURUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 35 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE L P S PANANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 227 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PANANGAD NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PAPPINIVATTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L P S KAZHIVILANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 16 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N M L P S KOOLIMUTTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L P S ONACHAMMAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S MATHILAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 474 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M L P S PAPPINIVATTAM EAST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 25 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MICHAEL S L P S KOTTAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 540 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S H S KAROOPADANNA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 233 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PAINGODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 50 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F L P S VEKKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 86 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ANAPPUZHA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 45 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S METHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 182 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K P M U P S T K S PURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 242 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V D U P S PALIYAMTHURUTHU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V U P S ELTHURUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 160 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S PULLUT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 251 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I M U P S AZHIKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 925 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M I U P S ERIYAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 190 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H U P S POILINGAPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 269 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S AZHIKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 173 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V V U P S KOTHAPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 256 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S EMMAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 133 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S KALARIPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 251 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S ALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 79 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S PAPPINIVATTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 395 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S KOOLIMUTTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 186 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B B U P S METHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 405 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KARUMATHRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 180 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KONATHUKUNNU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 722 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S VALLIVATTAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 143 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MES FR UPS Vekkode | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 171 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N K U P S P VEMBALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 141 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MIT UPS P Vemballur | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1084 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT TECHNICAL SCHOOL KODUNGALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 129 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | RMHSS ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 340 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GSHSASHTAMICHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 208 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S S IRANIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 26 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S G H S S THANISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 283 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H S KUZHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 97 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S G H S S KUZHIKATTUSSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 624 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S H S S MALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 326 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A K M H S POYYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 317 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R H S THUMPUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 29 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G V H S S PUTHENCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T H S PUTHENCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 300 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S H S S VALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 112 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U H S S MAMBRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 216 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N D P H S S PALISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 341 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S H S VYNTHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G S H S S MELADOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 198 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V H S S ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 149 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U H S ANNANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 166 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S C G H S S KOTTAKKAL MALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 720 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S L P S ALATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 11 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | F L P S KOMBODINJAMAKKAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 143 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S KUMBIDY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 208 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N L P S POOVATHUSSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 173 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A I M L P S POYYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 66 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A K M L P S POYYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 105 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S KRISHNANKOTTA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 53 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C L P S ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 11 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST J B C L P S ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 105 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | F M L P S VELLANCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 41 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S KUZHIKATTUSSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 400 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST PAUL S C L P S KANNIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 142 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | NSVV L P S KANNIKULANGARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 259 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P C S KOTTANELLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 100 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KOTTANELLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 108 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H C L P G S THUMBOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 154 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S L P S VELAYANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 158 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S C L P S KOTTAKKAL MALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 550 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MELADOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 94 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIERS L P S S THANISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 230 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S POOPPATHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 32 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S L P S MADATHUMPADY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K V L P S ARAVATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 174 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PUTHENCHIRA NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 111 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PUTHENCHIRA SOUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 99 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JUDE L P S KARINGACHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 88 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H F L P S PUTHENCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 138 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FXL P S PUTHENCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S L P S VALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 69 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V L P S ANNANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 118 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U L P S MAMBRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 228 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S L P S PAZHOOKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 74 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G S L P S ASHTAMICHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 69 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S MAREKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D V L P S VADAMA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 152 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S L P S ANNALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 107 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS L P S AMBAZHAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 62 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST PAULS LPS THURUTHIPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 97 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R V L P S KURUVILASEERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 10 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH C L P S VYNTHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 57 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST AUGUSTINE S L P S KADUKUTTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D P M U P S CHAKKAMPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 138 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE C U P S KALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 436 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
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| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V U P S ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 340 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S S U P S THAZHEKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 165 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S THUMBOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 58 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ANNAMANADA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 150 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST Antonys UPS MALAPALLIPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 176 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS U P S POYYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 198 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KUNDOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 98 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PUTHENCHIRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 139 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L A I U P S KADUKUTTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 554 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S KATHIKUDAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 98 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MERY S U P S KAROOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S MALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ASHANILAYAM SPL SCHOOL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 80 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Poyya Mother Teresa Grillo Special School | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S KOCHANOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 255 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THERESA S GIRLS H S BRAMAKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 601 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V R A M H S THAIKKAD SOUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 328 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S CHAVAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 27 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ISLAMIC V H S S ORUMANAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M R R M H S CHAVAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 837 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT V H S S KADAPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 177 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C G H S S MAMYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 420 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST GEORGE S H S THOZHAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 92 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H S THIRUVALAYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 647 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S MANATHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 494 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SREE KRISHNA H S S GURUVAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 350 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST SEBASTIAN S H S CHITTATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1113 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M V H S S EDAKKAZHIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 269 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S KADIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 365 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S ANDATHODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 239 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S CHEMMANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 58 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S EDAKKAZHIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 65 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S EDAKKAZHIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 119 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S ERATTAPUHA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 41 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S IRINGAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 147 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KAKKASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KARAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 45 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G H W L P S KORANJIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 63 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S KUPRAVALLI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S PUNNA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M L P S PUNNAYUR NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 24 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PUNNAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 82 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S PUNNAYURKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S THIRUVATHRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 137 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S VADAKKEKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 73 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S L P S ATTUPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 554 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P V M A L P S BLANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 643 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S BRAHMAKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S CHERAYI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 171 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S CHERAYI NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 264 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K C P H M A L P S EDAKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 221 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S IRINGAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 102 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V A L P S KAPPIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 61 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S KARUKAMADU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 22 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KAVEED | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B C L P S KOTTAPADI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 355 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N L P S KOTTAPADI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 16 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A D L P S KORANNIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 135 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KAVUKKANAPETTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 90 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H A A M L P S MADU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 80 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S A L P S MANATHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 62 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K A L P S MANATHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 133 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B B L P S MANATHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 153 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S NHAMANGHAT NEW | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S NHAMANGHAT OLD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S ORUMANAYUR NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 10 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PALAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 17 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PAPPALI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 65 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS L P S PALAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 218 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PALUVAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 68 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A K M A M L P S PILLAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 34 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H I L P S PUTHENKADAPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 145 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M M A L P S PUNNAYURKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JHONS L P S THAIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 183 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S THIRUVENKIDAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S THOZHAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 23 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S H C L P S VYLATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 350 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S VYLATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VYLATHUR EAST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 37 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S BLANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 87 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S CHERAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 229 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S GURUVAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 147 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S KADAPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 137 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S MANNALAMKUNNU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 212 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S PUTHENKADAPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 238 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S AKALAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 266 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S AVIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 140 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R P M M U P S EDAKKAZHIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 419 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S GURUVAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 32 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R C U P S KOTTAPADI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 243 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F C U P S MAMMIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 910 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S ORUMANAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 366 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PALAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 17 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S U P S POOVATHOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 144 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PERAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANTONY S C U P S PALUVAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 391 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R R M U P S PUNNAYURKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 665 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K A U P S THIRUVATHRA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 756 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M U P S THOZHAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M P K M H U P S VATTEKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 310 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S VAZHAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 95 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS U P S VYLATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 333 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHSS ERUMAPETTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1104 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHS THAYYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 323 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GVHSS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 117 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GMGHSS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 118 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MJDHSS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 218 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | BCGHS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 252 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | LIGHS CHOONDAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 253 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS BHS MATTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 273 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AMHS CHEMMANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS GHS MATTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 240 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SHS ARYAMPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 242 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHS PAZHANJI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 527 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T JOSEPH ST CYRILS HS WEST MANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 537 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | TMVHS PERUMPILAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 429 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | HS PENGAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 147 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GRS RVHSS VELUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 291 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHSS KADAVALLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 567 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHS MARATHAMKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S CGHS CHOWANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 710 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AL AMEEN HS KECHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 150 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS ERUMAPETTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 671 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS KADANGODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 213 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS KECHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 266 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GGLPS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS KUTTANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 95 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GHWLPS MANDAMPARAMBU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GLPS PENGAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 90 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MLPS ADHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | DVM LPS AKATHIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 103 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ES ALATHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 105 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | JMLPS ANJOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 93 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MGMLPS CHIRAMANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 58 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MTS CHOWANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 710 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CMLPS KARIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 208 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ES KANDANASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 55 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MGS KANJIRAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 416 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CMS LPS KANIYAMPAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 64 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | EMLPS KATTAKAMPAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | VS KIZHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 136 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | BCLPS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 534 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CMSPGS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 89 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MJD LPS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 38 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | RSSRVMGS KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 100 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MGMLPS MARATHAMCODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 140 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | NLPS MANALY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 149 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MMALPS PATTIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 174 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ALPS PAYYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MTS PAZHANJI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 223 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MBLPS PAZHANJI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 160 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | DSS PAZHUNNANA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 140 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | AS PERUMTHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 137 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS LPS MATTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 86 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS LPS PUDUSSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 64 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPHS LPS ALOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 43 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH LPS CHIRANELLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 39 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARY S LPS MATTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS LPS ARTHAT | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 94 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ALPS THIPPILISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | BMLPS THIRUTHIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 98 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | LFLPS VADUTHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | RMLPS VELUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 182 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MUMLPS PERUMPILAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 23 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GUPS CHOONDAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GUPS KORATTIKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GUPS PUTHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GUPS VADUTHALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 271 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | HCCGUPS CHERLAYAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 904 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SMUPS EIRGAPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 714 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MSS UPS KANDANISSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 42 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MMCUPS KANIPPAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 540 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GNANAPRAKASHINI UP SCHOOL KECHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS UPS KOONAMMOOCHI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 668 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MPM UPS MARATHAMKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS UPS PARANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 108 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | LMUPS PERUMPILAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 223 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MKMUPS PORKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 365 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS UPS PULIYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 438 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | VS UPS VELLARAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 100 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST XAVIER S UPS VELUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 712 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | INFENT JESUS ERANELLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 28 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | TROPICAL HEALTH FOUNDATION KKM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CHAITHANYA SPECIAL SCHOOL KKM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GVHSS FOR DEAF KUNNAMKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 2 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|--------------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Ansar School of Special Education | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 84 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 670 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M A S M V H S S VENMANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 155 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C K C GIRLS H S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 273 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S MULLASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 110 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH S H S ENAMAKKAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 485 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S ELAVALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 167 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ALEEMUL ISLAM H S S PADOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 145 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S ANNAKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G W L P S ANNAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 60 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S VENKIDANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 52 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S IRIMBANELLOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 13 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S KODAMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 77 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S MARATHAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 64 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G S R C L P S MULLASSERRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 0 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | HINDU L P S MULLASSERRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 28 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PAINKANNIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 34 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PARAKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C K C L P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 360 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 269 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M U A L P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 47 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S D L P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 6 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PUTHUMANASSEERRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 14 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH L P S MULLASSERRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 151 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH L P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 361 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST LOUIS L P S VENMENAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 93 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARYS L P S ENAMAKKAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 54 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARYS L P S PUTHUMANASSEERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 6 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S THIRUNELLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 39 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
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| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S THOYAKKAVU WEST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 4 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N A L P S VENKITANGU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S VENMENAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 132 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M U P S KUNDAZHIOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 78 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PAVARATTY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 102 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PERUVALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 169 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | HINDU U P S MULLASSERRY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 176 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S OORAKAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 63 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V V U P S PADUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 783 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R C U P S THOYAKAVU | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 125 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M U P S VAKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 80 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | NATIONAL H S S ENGANDIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 270 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS H S ENGANDIYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 526 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT V H S S VALAPAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 268 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT V H S S TALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 79 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S VATANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 192 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT FISHERIES H S S NATTIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 145 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H S CHENTRAPPINNI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 831 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V P M S N D P H S S KAZHIMPRAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 781 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT MAPPILA H S S CHAMAKALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 195 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R M V H S S PERINJANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 396 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT FISHERIES V H S S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 136 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNE S GIRLS H S EDATHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 168 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K N M V H S S VATANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 510 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N T H S S NATIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 148 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F L P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 52 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KAIPAMANAGLAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 161 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 23 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S KAIPAMANGALAM NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 112 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F L P S NATTIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 172 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F L P S PALLIPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 41 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PERUMPADAPPA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 95 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S THALIKULAM NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 15 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S M L P S THALIKULAM SOUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 17 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T N L P S ENGANDIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 39 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CENTRAL L P S NATTIKA NORTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 3 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CENTRAL L P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 28 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A A I L P S CHULUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 27 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S CHULUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 71 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D V NORTH L P S KAZHIMBROM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 40 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V L P S EDATHURUTHY SOUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 73 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V L P S EDATHRUUTHY WEST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 78 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K L P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 112 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V B L P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N S L P S KAZHIMBRAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 9 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S KUTTAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 4 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
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|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S NATTIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 11 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
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| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
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| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N D P L P S NATTIKA SOUTH | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 171 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N L P S PAINOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 34 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Amsayogam L P S PALLIPROM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 3 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S I L P S PALLIPROM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 9 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Ayyappan M L P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 18 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M L P S PERINGANAM EAST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 17 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N G M L P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 19 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | WEST L P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 30 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M L P S PERUMPADAPPA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 33 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARYS L P S ENGADIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 43 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
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| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST MARYS R C L P S VALAPPAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 42 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST SEBASTIAN R C L P S VALAPPAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 81 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS L P S ENGADIYOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 590 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N K L P S THALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 25 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T M L P S THALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 19 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N D P L P S THRIPRAYAR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 2 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B V L P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | EAST L P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 170 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K M M L P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 85 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | KADAPURAM L P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 39 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V P L P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 104 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G D M L P S PALLIPROM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 83 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M U P S CHETTUVAI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S KOTTAKADAPPURAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 172 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 647 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G F U P S VADANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 146 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P M M U P S CHANDRAPPINNI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 94 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V U P S EDAMUTTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 105 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S EDAMUTTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 55 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R C U P S EDATHURITHI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 122 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST ANNE S C U P S EDATHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 715 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M I C O U P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 258 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S Koorikuzhi | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 551 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R C U P S KAIPAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 517 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S KARAYAMUTTOM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 74 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N U P S KUNDAZHIOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 59 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | Central U P S NATTIKA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 142 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S NATTIKA EAST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 288 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | K M U P S NATTIKA WEST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 588 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V V U P S PALLIPRAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 412 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S PERINGANAM EAST | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 295 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N S U P S PERINGANAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 246 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | EAST U P S PERUMPADAPPA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 112 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S R V U P S PERUMPADAPPA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A M U P S THALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 282 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S U P S THALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 219 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N V U P S THALIKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 706 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S THIRUMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 169 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V U P S THRIPRAYAR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 73 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S THRIPRAYAR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 63 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U P S THRITHALLOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 270 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | SMUPS VATANAPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 55 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T F X C U P S VATANAPPALLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 763 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|---|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | KARUNABHAVAN SPL SCHOOLfor Mentally Challeng | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 41 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT S M T H S S CHELAKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 922 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPHS H S PANGARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 186 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F GIRLS H S CHELAKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 735 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S PANJAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 1298 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S CHERUTHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 962 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S S H S MULLOORKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 129 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S DESAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 769 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST THOMAS H S MAYANNOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 682 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S S V H S S MUNDATHICODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 290 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S PAZHAYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 824 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S THIRUVILWAMALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 647 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S PAMPADY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 79 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S WADAKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 288 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT GIRLS H S WADAKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 410 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S MACHAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 333 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | NIRMALA H S KUNDUKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 164 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | GOVT H S S VARAVOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 637 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOHNS H S ELANAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 49 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S CHELAKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 114 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S CHERUTHURUTHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 928 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KAKKINIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 63 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KONDAYUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 57 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S KURUMALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 113 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MACHAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 101 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S MULLOOKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 498 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S OTTUPARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 185 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PAZHAYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 187 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S PALLAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 42 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S THIRUVILLWAMALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 207 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S THOZUPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 224 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S VARAVOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 694 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S BOYS WADKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 103 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G L P S GIRLS WADKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C M S AKAMPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 48 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FRANCIS L P S ATTATHARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 45 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
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| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C G E M S CHELAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 139 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | I M L P S CHELAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 4 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | L F L P S CHELAKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 655 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A S L P S CHELAKKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 178 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R C C L P S EAST MANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 148 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | R S L P S ENKAKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 115 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KALIYARODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 358 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KALLAIPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | B M P V KANJIRAKODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 72 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KEEZHILLAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 62 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G M L P S KANJIRASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 159 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | P M L P S KIRALUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 44 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KONDAZHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 378 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D V L P S KONDAZHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 36 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPH L P S KOOTTILMUCK | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 126 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N S S B B L P S KUMBALANGAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 56 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S KUNNATHARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 52 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | J V MACHAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 273 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | H L P S MALESAMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 428 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | V L P S MAYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 141 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | D V L P S MUNDATHICODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 327 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M V M L P S NEDUMPURA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 184 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M N D S PANANGATTUKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 172 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PANGARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 124 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | M R N M L P S PATTIPARAMBA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 135 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S K V L P S POTTA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 160 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S PULACODE | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 116 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | C K C L P S RAJAGIRI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 388 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S THALASSERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 386 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S THRIKKANAYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 51 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | U M L P S THIRUVILLWAMALA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 150 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VEEROLIPADAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 238 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VADAKKETHARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 70 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | N M L P S VENGANELLUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 214 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A L P S VENNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 67 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N L P S VETIKATTIRI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 194 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST FR L P S WADKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 460 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S ATTOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 228 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KILLIMANGALAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 420 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S KUTHAMPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 190 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S MAYANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 74 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PARLIKKAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 144 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S PAINKULAM | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 344 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S THRIKKANAYA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 145 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S AMBALAPAD | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 243 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | G U P S CHITTANDA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 437 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S V U P S KONDAZHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 76 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | T JOSEPH U P S KUNDANNUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 850 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A S M N S S U P S MULLURKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 412 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S PALLIKAL | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 307 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A D V U P S PERINGANDOOR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 272 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST JOSEPHS U P S PANGARAPPILLY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 432 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A N M U P S THICHUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 355 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | A U P S THONNURKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 297 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | ST PIUS U P S WADKKANCHERY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 527 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

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|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | S N T T I U P S CHERUTHURITHY | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 506 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | MGLC THIRUMANI | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 6 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

| | | | |
|----------|---|--|--|
| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
|---------|--|---|--|
| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | POPE PAUL MERCY HOME PERINGANDUR | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 347 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
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| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
| 5(v). | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size. | Yes, In standard size | |
| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water? | Yes | |
| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
| 6(iii). | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes | |
| 7. | Role of Teachers: | | |
| 7(i). | Details of orienting Teachers regarding their role in the Scheme? | Serving tasty food & monitoring | |
| 7(ii). | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard. | No training in regard to MDM | |
| 7(iii). | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc. | yes | |
| 8. | Cooks : | | |
| 8(i) | Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups | Cooks | |

| | | | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
| 10. | Mobilization of mothers/ representatives of local bodies: | | |
| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
| 10(ii). | What are the mechanisms for monitoring the | By using automated | |

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| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |

School wise chart

| Name of State | | Kerala | |
|---|--|--|-----------------|
| Name of District | | THRISSUR | |
| Name of School (Govt./Aided/Local Body/ EGS or AIE Centres) | | CARMEL MOUNT SPECIAL SCHOOL MULLURKKARA | |
| Sl. No. | Question | Status | Remarks, if any |
| 1. | Total No. of Students enrolled of the school? | 60 | |
| 2. | Food Grains: | | |
| 2(i). | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop? | FCI | |
| 2(ii). | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle | |
| 3. | Cooking of Meal: | | |
| 3(i). | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured? | Good quality assured | |
| 3(ii). | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured? | By giving vegetables, fruits , milk, egg etc | |
| 3(iii). | What is the system of assessing the nutritional value of the meal under MDM Scheme? | Monitoring by the higher authority | |
| 3(iv). | Who is planning the weekly menu? Is the weekly menu displayed in the school? | Noon feeding committee of the school | |
| 3(v). | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme? | No | |
| 3(vi). | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured? | Yes, As per prescribed guidelines of MHRD | |
| 3(vii). | Are eggs, fruits etc. being served and how | 300 ml/ week of milk | |

| | | | |
|---------|--|--|--|
| | frequently? | and one egg per week | |
| 4. | Monitoring: | | |
| 4(i). | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom? | Yes. Committee members and teachers | |
| 4(ii). | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom? | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee | |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis? | Yes | |
| 4(iv). | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person? | Yes | |
| 4(v). | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person? | Yes | |
| 5. | Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel | | |
| 5(i). | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately. | Yes, School kitchen | |
| 5(ii). | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No | |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen? | N.A | |
| 5(iv). | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins. | Yes, High quality aluminum bin | |
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| 5(vi). | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child) | Yes | |

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| 5(vii). | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number. | Yes | |
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| 5(ix). | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils? | Yes | |
| 5(x). | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air. | Dining room | |
| 5(xi). | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.]. | Gas based | |
| 5(xii). | Reason for not using gas based cooking and proposal to convert. | N.A | |
| 6. | Infrastructure: Capacity Building: | | |
| 6(i). | Details of Plan to train Teachers and organizers/ cooks/ helpers? | Training is being yearly basis by higher authority | |
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| | (v) Any other | | |
| 8(ii) | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme. | No | |
| 8(iii). | Total No. of Organizers, Cooks & helpers : | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. | |
| 8(iv). | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes | |
| 8(v). | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper. | As per the existing norms, remuneration is being given to cooks directly to their bank accounts | |
| 8(vi). | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms? | Appointed by School Noon Feeding Committee | |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard] | No | |
| 9. | Steering-cum-Monitoring Committees: | | |
| 9(i). | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings? | Steering Cum Monitoring Committee conducted by higher authority | |
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| 10(i). | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative? | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard. | |
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| | | | |
|----------|---|--|--|
| | Scheme? | monitoring system | |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No | |
| 11. | External evaluation of the programme : | | |
| 11(i). | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study? | Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme | |